Supercritical Fluid Extraction of Nutraceuticals and Bioactive Compounds

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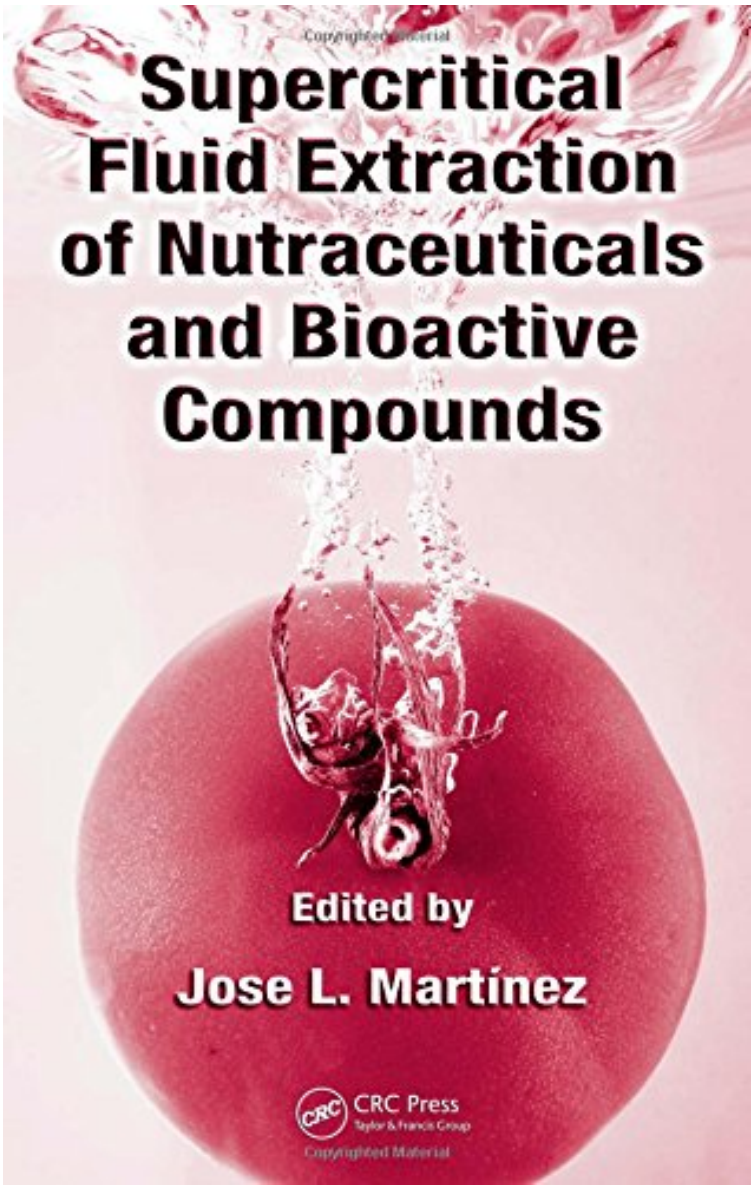

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Enhanced concern for the quality and safety of food products, increased preference for natural products, and stricter regulations on the residual level of solvents, all contribute to the growing use of supercritical fluid technology as a primary alternative for the extraction, fractionation, and isolation of active ingredients. As a solvent-free process, supercritical fluid technology is a popular answer for the functional foods and nutraceutical sector, one of the fastest growing consumer driven markets. Recent advancements in the technology and increased utilization of the process demand a comprehensive, single-source review of current and future trends in supercritical fluid technology. Compiling contributions from international experts in the field, Supercritical Fluid Extraction of Nutraceuticals and Bioactive Compounds presents the state-of-the-science in the extraction and fractionation of bioactive ingredients by supercritical fluids. Focusing on implemented industrial processes and trends, it reviews the fundamentals of the technology and examines the economics of supercritical fluid extraction systems and processes. Over the course of twelve chapters, the book presents the supercritical fluid extraction processes in edible oils, including fish oils and specialty oils; herbs, such as Latin American plants and those used in Traditional Chinese Medicine; algae; spices; antioxidants and essential oils; as well as the processing of micro and nano-scale materials by supercritical fluid technology. Each chapter covers the major active components in the target material, including chemical, physical, nutritional, and pharmaceutical properties; an analysis of the specific supercritical fluid process used; a comparison of traditional processing methods versus supercritical fluid technology; and a set of conclusions with supporting data and insight.

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